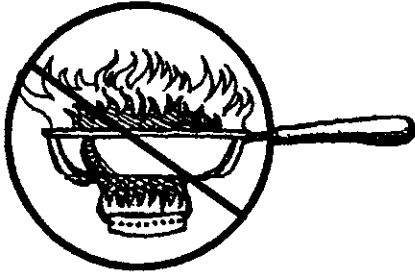
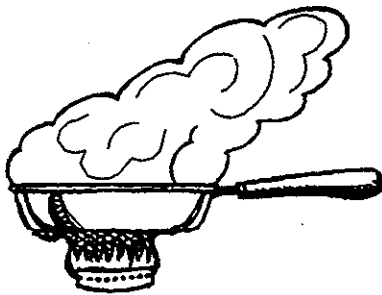


PREVENT COOKING OIL BURNS

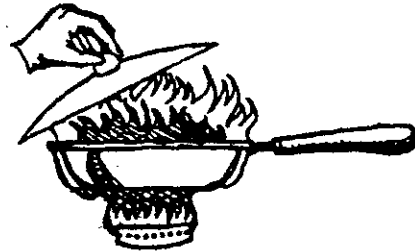
The Institute of Shortening and Edible Oils, Inc., a trade association representing the refiners of edible oils and fats, in attempting to reduce the incidence of burn injury, has embarked upon a public awareness campaign specifically targeting the prevention of cooking related fires in the kitchen.



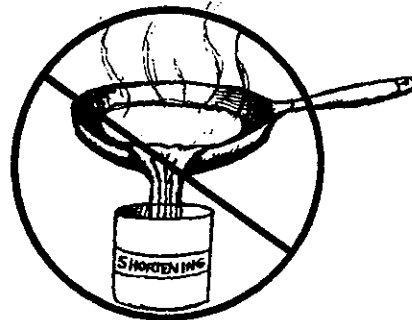
Most household fat and oil products carry a warning statement on their labels about potential fire hazards. All cooking oils will burn if overheated. Since the vast majority of cooking related fires are caused by carelessness, undivided attention must be given when frying foods. **Do not leave heated oils unattended!**



One of the first indicators of overheated cooking oil will be an **acid aroma** which occurs after approximately ten minutes of overheating a typical amount (2 cups) in a frying pan on a conventional stove. **Smoke** will occur after approximately 15-20 minutes of excessive heating and is perhaps the best warning signal to immediately turn down the burner or otherwise reduce the heat source. Ignition of continuously overheated oils may occur only after approximately 25-30 minutes have elapsed.



If the contents of a frying pan do ignite, turn off the heat and extinguish the fire by covering the pan immediately with a lid or by using an appropriate fire extinguisher. **Remain calm and do not attempt to remove the burning pan of oil from the stove.** The fire department should be called to check for hot spots and ensure that the fire has not spread. Do not dump the pan contents into the sink or spray with water. Allow the covered frying container to cool for 2 hours before removal.



Further precautions should be taken to prevent cooking oil burns involving the handling of hot oil. Used cooking oil should be cool before it is poured into any container for storage or disposal. **Never pour hot oil back into its original container since it is not designed to withstand the high temperatures reached by oils during cooking.** Do not attempt to melt leftover shortening in the original container because that container may melt or ignite. Pouring hot oil into such containers could result in burns due to spillage of the oil or breakage of the container.



The Institute of Shortening and Edible Oils, Inc. has developed a VHS video cassette tape entitled "Fry It Safe" which provides valuable information toward the prevention of home cooking fires. Interested burn prevention/education groups may obtain copies from:

Institute of Shortening and Edible Oils, Inc.
1750 New York Avenue, N.W. Washington, D.C. 20006 (202) 783-7960